
Cranberry Relish

This is a Carolyn original



- 12 ounces cranberries
- 1 large apple, cored
- 1 large orange, with peel, chopped
- 1 teaspoon ground ginger
- 3/4 cup sugar

Serving Ideas: Serve with Thanksgiving turkey.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 10

Cranberry relish has always been a favorite of mine, and I've made a bunch of different kinds over the years. But, this is my favorite, with just a bit of tartness. It's also wonderful with grilled meats - pork chops, chicken and even steak.

1. You may use fresh cranberries, if available. If you've frozen them, just defrost before starting relish.
2. In a food processor, whiz up the cranberries first. Do not allow them to turn to mush. Scrape out into a bowl. Do the same with the apple, leaving the peel on, and add to cranberries. Cut orange into many small pieces, peel and all and do the same. Be careful there aren't any large pieces left in the workbowl. Add ginger and sugar to the mixture, stir well and refrigerate for a few hours. Will keep for about a month before spoiling.

Per Serving (excluding unknown items): 90 Calories; trace Fat (1.4% calories from fat); trace Protein; 23g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat; 1 Other Carbohydrates.